

## INTROS

<b>Olives Marinade</b>  	<b>£3.15</b>
Marinated green pitted olives with garlic cloves and pink peppercorns	
<b>Roasted Tomatoes</b>  	<b>£3.15</b>
Slow-roasted tomatoes marinated in garlic and oregano	

## STARTERS

<b>Dough Balls 'PizzaExpress'</b> 	<b>£4.25</b>
A PizzaExpress classic, served with garlic butter	
<b>Dough Balls Formaggi</b> 	<b>£4.95</b>
Our famous Dough Balls rolled and baked with Gran Milano cheese, served with garlic butter	
<b>Dough Balls Doppio</b>  	<b>£8.45</b>
TO SHARE: A double portion of our famous Dough Balls, served with a trio of dips: pesto, garlic butter and pestorissa, a harissa spiced tomato dip	
<b>Garlic Bread</b> 	<b>£4.75</b>
<b>Garlic Bread with Mozzarella</b> 	<b>£5.25</b>
<b>Bruschetta Originale 'PizzaExpress'</b>  	<b>£5.75</b>
Our dough brushed with garlic butter and topped with chopped fresh tomato, red onion, fresh basil and pesto	
<b>Bruschetta con Funghi</b> 	<b>£6.25</b>
Closed cup mushroom, béchamel sauce and red onion served on our dough, finished with chopped parsley and balsamic syrup	
<b>Buffalo Mozzarella &amp; Tomato Salad</b>  	<b>£6.25</b>
Creamy buffalo mozzarella served with fresh tomatoes, fresh basil, pesto and extra virgin olive oil	
<b>Calamari</b> 	<b>£6.45</b>
Lightly crumbed crispy calamari rings served with Çaesar dressing, lemon and fresh parsley	
<b>Classic Italian Antipasto</b>  	<b>£7.95</b>
Italian meats: Finnochiona, Coppa, Milano salami and spicy Calabrese sausage D.O.P. with olives, marinated aubergine, roasted tomatoes, buffalo mozzarella, sweet Peppadew peppers and dough baked with Gran Milano cheese, accompanied by garlic butter and pestorissa, a harissa spiced tomato dip	
<i>Our antipasto is available to share for £14.95</i>	

### GLUTEN-FREE CHOICES

**Our gluten-free pizza bases are made at our gluten-free bakery to our own recipe. All of our listed Romana and Classic pizza recipes can be ordered on a Classic sized gluten-free base. Our Dough Balls 'PizzaExpress' are now available gluten-free.**

The  symbol denotes gluten-free dishes made with appropriate measures in place to avoid contamination with gluten as accredited by Coeliac UK. We also use a gluten-free blend of flour in our kitchens.

## SALADS

<b>Leggera Superfood Salad</b>   <b>NEW</b>	<b>£11.95</b>
<b>UNDER 500 CALORIES</b> Our new, ultimate superfood salad is a source of fibre and protein, low in saturated fat and full of flavour. A superfood mix of green lentils, black rice, edamame beans, red quinoa, chickpeas, cranberries, pumpkin seeds and kale in a flavoursome vinaigrette on a bed of seasonal mixed leaves, rocket, cucumber, roasted red & yellow peppers, red onion and fresh parsley with our light house dressing	

*Add oak-roasted salmon or chicken for £2.00*

<b>Niçoise</b>	<b>£11.95</b>
Our original 1985 recipe: tuna, anchovies, surfine capers, black olives, free-range egg, seasonal mixed leaves, fresh tomatoes and cucumber with house dressing and dough sticks	
<b>Grand Chicken Çaesar</b>	<b>£11.75</b>
Chicken, anchovies, Gran Milano cheese, cos lettuce and croutons, with Çaesar dressing and dough sticks	
<b>Pollo</b>	<b>£11.75</b>
Chicken, goat's cheese, red pepper, fresh tomatoes, black olives and croutons with seasonal mixed leaves, house dressing and dough sticks	
<b>Bosco</b>   <b>NEW RECIPE</b>	<b>£11.45</b>
Warm garlic closed cup mushroom, light mozzarella, artichoke, roasted tomatoes, baby spinach, rocket, balsamic syrup, honey & mustard dressing and dough sticks	

*Add warm chicken for £2.00*

## LEGGERA PIZZA®

**ALL FOR UNDER 500 CALORIES**

A Classic-sized ring of our thinner, crispier Romana dough; the hole in the middle is filled with a fresh salad, finished with our light house dressing

<b>Leggera Pollo ad Astra</b>	<b>£11.95</b>
Chicken, light mozzarella, sweet Peppadew peppers, tomato, Cajun spices, garlic oil and red onion	
<b>Leggera Padana</b> 	<b>£11.75</b>
Goat's cheese, caramelised onion, spinach, red onion, tomato and garlic oil A discretionary 25p will be donated on your behalf to Macmillan Cancer Support	
<b>Leggera American Hot</b>	<b>£11.75</b>
Pepperoni, light mozzarella and tomato, with your choice of hot green, Roquito or jalapeño peppers	
<b>Leggera Sloppy Giuseppe</b>	<b>£11.75</b>
Hot spiced beef, green pepper, red onion, light mozzarella and tomato	

Superboost your Leggera Pizza with our superfood mix of quinoa, chickpeas, lentils, edamame beans and more. Add it to your Leggera Pizza salad for £1.80

## AL FORNO

<b>Lasagna Classica</b>	<b>£11.75</b>
Bolognese sauce, mushroom, tomato and béchamel sauce, finished with Gran Milano cheese	
<b>Pollo Pesto</b> 	<b>£11.95</b>
Chicken, closed cup mushroom, red onion, mozzarella, Gran Milano cheese and pennette pasta in a béchamel & pesto sauce	
<b>Melanzane al Forno</b> 	<b>£11.45</b>
Marinated Italian aubergine, béchamel, mozzarella, fresh basil, garlic oil and tomato, finished with Gran Milano cheese (no pasta)	
<b>Leggera Pollo Arrabbiata</b>	<b>£11.75</b>
<b>UNDER 525 CALORIES</b> Chicken with roasted red & yellow peppers and pennette pasta, in a sauce of tomato, garlic, fresh parsley and fresh red chilli, finished with Gran Milano cheese	
<b>Pennette Bolognese</b>	<b>£11.95</b>
A rich beef, porcini mushroom, tomato and garlic Bolognese sauce with pennette pasta, finished with Gran Milano cheese and fresh parsley	

## ROMANA PIZZA

A bigger, thinner, crispier pizza, inspired by pizza from Rome

<b>Margherita Bufala</b> 	<b>£12.95</b>
Buffalo mozzarella, tomato, fresh basil, garlic oil, oregano and black pepper, finished with fresh tomatoes, torn buffalo mozzarella, fresh basil and extra virgin olive oil	
<b>American Hottest</b>	<b>£14.95</b>
Pepperoni, hot green and Roquito peppers, fresh red chilli, spicy, hot, soft 'nduja sausage, tomato and buffalo mozzarella, finished with torn buffalo mozzarella, fresh parsley and chilli oil	
<b>American Hot</b>	<b>£13.95</b>
Pepperoni, mozzarella and tomato, with your choice of hot green, Roquito, or jalapeño peppers	
<b>Padana</b> 	<b>£13.95</b>
Goat's cheese, mozzarella, tomato, caramelised onion, spinach, red onion and garlic oil A discretionary 25p will be donated on your behalf to Macmillan Cancer Support	
<b>Melanzane</b> 	<b>£13.45</b>
Marinated Italian aubergine, light mozzarella, tomato, chilli flakes and garlic oil, finished with fresh basil, Gran Milano cheese and fresh parsley	
<b>Pollo ad Astra</b>	<b>£14.25</b>
Chicken, sweet Peppadew peppers, red onion, mozzarella, tomato, Cajun spices and garlic oil	
<b>Niçoise</b>	<b>£14.45</b>
Tuna, anchovies, surfine capers, black olives, tomato, free-range hard-boiled egg, fresh tomatoes and mozzarella, finished with rocket, lemon and fresh parsley	
<b>Diavolo</b>	<b>£14.45</b>
Hot spiced beef, pepperoni, mozzarella, tomato, green pepper, red onion and Tabasco, with your choice of hot green, Roquito or jalapeño peppers	
<b>Pollo Forza</b>	<b>£14.25</b>
Chicken with smoked chilli, garlic oil and dried chilli flakes with red & yellow peppers, Roquito pepper, mozzarella and tomato, finished with Gran Milano cheese, fresh parsley and chilli oil	

## ( PERSONALISE your PIZZA )

Add extra flavour with jalapeño peppers, red & yellow peppers or pepperoni. Choose from these or any of your favourites for £1.80. If you are unable to find one of your favourite recipes, please just ask; if we have the ingredients, we will happily make it for you

## CALABRESE

Our iconic rectangular pizza is inspired by the food of Calabria

<b>Calabrese</b> 	<b>£14.95</b>
Fiery, soft 'nduja sausage and spicy Calabrese sausage D.O.P with fresh red chilli, Roquito pepper, roasted red & yellow peppers, mozzarella and tomato, finished with light mozzarella, rocket, pesto and Gran Milano cheese	

## CALZONE

Folded pizza dough baked with Gran Milano cheese inspired by the classic dish from Naples. Served with a fresh salad garnish, finished with house dressing

<b>Calzone Classico</b>	<b>£14.95</b>
Four meats: Coppa, Finocchiona, Milano salami and pepperoni; with light mozzarella, fresh tomatoes, fresh parsley, fresh basil, garlic oil, baby spinach, tomato and Gran Milano cheese	

## CLASSIC PIZZA

Our original, which hasn't changed since 1965. All of our Classic pizza recipes are available as a bigger, thinner, crispier Romana for an extra £1.80

<b>American</b>	<b>£11.10</b>
Pepperoni, mozzarella and tomato	
<b>Margherita</b> 	<b>£9.30</b>
Mozzarella and tomato	
<b>La Reine</b>	<b>£11.25</b>
Prosciutto cotto, black olives, closed cup mushroom, mozzarella and tomato	
<b>Fiorentina</b> 	<b>£10.45</b>
Spinach, free-range egg, mozzarella, tomato, garlic oil and black olives, finished with Gran Milano cheese	
<b>Pianta</b>  	<b>£10.45</b>
Spinach, closed cup mushroom, pine kernels, artichoke, tomato, chilli flakes and garlic oil finished with rocket, extra virgin olive oil and fresh parsley. No cheese	
<b>Veneziana</b>  	<b>£9.95</b>
Pine kernels, red onion, surfine capers, black olives, sultanas, mozzarella and tomato A discretionary 25p will be donated on your behalf to the Venezia Fund	
<b>Giardiniera</b>  	<b>£11.95</b>
Artichoke, closed cup mushroom, red pepper, fresh tomatoes, red onion, black olives, pesto, tomato, mozzarella and garlic oil	
<b>Sloppy Giuseppe</b>	<b>£12.25</b>
Hot spiced beef, green pepper, red onion, mozzarella and tomato	
<b>Formaggi</b> 	<b>£11.95</b>
Mozzarella and tomato with creamy buffalo mozzarella, baked and finished with shaved Gran Milano cheese	
<b>Soho 65</b> 	<b>£12.45</b>
Mozzarella and tomato with black olives and garlic oil finished with rocket, shaved Gran Milano cheese, torn buffalo mozzarella and extra virgin olive oil	

*Add a finish of cured Italian meats for £2.00*

## DESSERTS & GELATO

<b>Chocolate Fudge Cake</b> *  	<b>£5.75</b>
Moist rich chocolate cake, baked in-house	
<b>Honeycomb Cream Slice</b> *  	<b>£6.25</b>
Sweet honeycomb and chocolate pieces in a light cream topping on a layer of salted caramel and crunchy biscuit	
<b>Vanilla Cheesecake</b> *  	<b>£5.95</b>
Our New York-style vanilla cheesecake on a crumbly biscuit base, served with fruit coulis	
<b>Tiramisu</b> 	<b>£6.25</b>
Made by La Donatella, using traditional methods and ingredients: layers of ladyfingers, mascarpone cream, marsala wine, coffee and cocoa	
<b>Leggera Tartufo Limoncello</b>  	<b>£6.25</b>
<b>UNDER 230 CALORIES</b> Full of southern Italian flavours: creamy Sicilian lemon and Fior di Latte gelato with a liquid centre of limoncello	
<b>Leggera Raspberry Sorbet</b>  	<b>£5.45</b>
<b>UNDER 200 CALORIES</b> Two scoops of dairy-free raspberry sorbet, served with a chocolate straw and fresh mint	
<b>Chocolate Glory</b> 	<b>£6.75</b>
Vanilla gelato, chocolate sauce, chunks of chocolate fudge cake, served with a chocolate straw	
<b>Coppa Gelato</b>  	<b>£4.25</b>
Your choice of two scoops of vanilla, chocolate, strawberry or salted caramel gelato, served with a chocolate straw	

\*Served with your choice of cream, gelato, or mascarpone

## DOLCETTI

Our Dolcetti are perfectly sized mini desserts to be served alongside your choice of tea or coffee

<b>Salted Caramel Profiteroles</b> 	<b>£5.75</b>
Profiteroles with a sweet caramel coating, filled with a delicately salted caramel cream	
<b>Chocolate Brownie</b>  	<b>£5.75</b>
Made using gluten-free flour, topped with fresh strawberry and icing sugar	
<b>Leggera Raspberry Sorbet</b>  	<b>£5.45</b>
<b>UNDER 100 CALORIES</b> One scoop of dairy-free raspberry sorbet served with a chocolate straw and fresh mint	
<b>Caffé Reale</b>  	<b>£5.25</b>
Figs in a cinnamon and white wine spiced syrup with mascarpone	
<b>Lemon Posset Crunch</b> 	<b>£5.45</b>
A creamy lemon posset on a ginger biscuit base	

*Enjoy any of our Dolcetti with a liqueur coffee for an additional £1.65*

## BEER & CIDER

DID YOU KNOW WE WERE THE FIRST PLACE IN THE UK TO SELL PERONI? OUR FOUNDER BROUGHT IT OVER IN 1970. CHEERS, PETER! WE'LL DRINK TO THAT.

<b>Peroni Nastro Azzurro</b> (ABV 5.1%)	330ml <b>£4.35</b>
Made in Italy, a delicate light dry lager	660ml <b>£7.45</b>
<b>Fullers Organic Honey Dew Golden Ale</b> (ABV 5.0%)	500ml <b>£6.75</b>
<b>Bavaria Non-Alcoholic Lager</b>	330ml <b>£4.25</b>
<b>Thatchers Gold Cider</b> (ABV 4.8%)	500ml <b>£5.95</b>
<b>Kopparberg Mixed Fruit Cider</b> (ABV 4.0%)	500ml <b>£6.75</b>
<b>Green's Pilsner</b> (ABV 4.5%) 	330ml <b>£4.35</b>
<b>Peroni Gran Riserva</b> (ABV 6.6%)	330ml <b>£4.70</b>
Full-bodied with a malty flavour	

## SOFT DRINKS

<b>Coca-Cola/Diet Coke/Fanta/Sprite</b>	<b>£2.75</b>
<b>San Pellegrino Limonata</b>	<b>£2.75</b>
<b>Belvoir Ginger Beer</b>	<b>£3.45</b>
<b>Bottlegreen Raspberry Lemonade</b>	<b>£3.45</b>
<b>Bottlegreen Sparkling Elderflower</b>	<b>£3.45</b>
<b>Appletiser</b>	<b>£2.75</b>
<b>Sicilian Still Lemonade</b>	<b>£2.75</b>
<b>Apple Juice</b>	<b>£2.55</b>
<b>Orange Juice</b>	<b>£2.55</b>
<b>Acqua Panna Still Mineral Water</b>	500ml <b>£2.95</b> 1L <b>£4.75</b>
<b>San Pellegrino Sparkling Mineral Water</b>	500ml <b>£2.95</b> 1L <b>£4.75</b>

## SPIRITS & LIQUEURS

<b>Campari</b> (ABV 25%) <b>Martini</b> (ABV 15%)	50ml <b>£2.95</b>
<b>Aperol</b> (ABV 11%)	50ml <b>£2.95</b>
<b>Bombay Sapphire</b> (ABV 40%) <b>Limoncello</b> (ABV 27%)	50ml <b>£3.75</b>
<b>Bacardi</b> (ABV 40%) <b>Russian Standard</b> (ABV 40%)	50ml <b>£3.75</b>
<b>Jack Daniels</b> (ABV 40%) <b>Archers</b> (ABV 18%)	25ml <b>£3.45</b>
<b>Malibu</b> (ABV 21%)	25ml <b>£3.45</b>
<b>Courvoisier</b> (ABV 40%) <b>Glenfiddich</b> (ABV 40%)	25ml <b>£3.75</b>
<b>Sambuca</b> (ABV 38%) <b>Disaronno Amaretto</b> (ABV 28%)	25ml <b>£3.75</b>
<b>Grappa</b> (ABV 41%) <b>Jameson</b> (ABV 40%)	25ml <b>£3.75</b>
<b>Baileys</b> (ABV 17%) <b>Pimms</b> (ABV 25%)	50ml <b>£3.75</b>
<b>Greenall's Sloe Gin</b> (ABV 26%)	50ml <b>£3.75</b>
<b>Mixers - Tonic, Slimline Tonic, Soda Water, Lemonade and Tomato Juice</b>	200ml <b>£1.85</b>

## WINE LIST

### RED

	175ml	250ml	750ml
<b>Nero d'Avola Shiraz</b> <i>Sicily, Italy</i> (ABV 13.5%) Soft and medium-bodied with ripe, jammy fruits and juniper berries, soft and smooth	<b>£4.95</b>	<b>£6.25</b>	<b>£16.95</b>
<b>Merlot</b> <i>Sicily, Italy</i> (ABV 13.5%) Big and bold, this full-bodied wine has a plummy fragrance and classic rich spiced flavours	<b>£5.45</b>	<b>£6.75</b>	<b>£18.45</b>
<b>Montepulciano d'Abruzzo</b> <i>Abruzzo, Italy</i> (ABV 12.5%) Soft and well-balanced, with lashings of cherries. An easy-drinking red	<b>£5.95</b>	<b>£7.75</b>	<b>£21.25</b>
<b>Chianti Riserva D.O.C.G</b> <i>Tuscany, Italy</i> (ABV 13%) Smooth ripe fruit flavours with a hint of spice	<b>£6.45</b>	<b>£8.25</b>	<b>£22.45</b>
<b>Malbec</b> <i>Mendoza, Argentina</i> (ABV 14%) Deep red in colour with velvety-smooth black and red berry fruits	<b>£6.95</b>	<b>£8.95</b>	<b>£24.45</b>
<b>Witt's End Shiraz</b> <i>South Australia, Australia</i> (ABV 14%) Characteristically plummy with a touch of spice, this cherry red Australian favourite is both medium-bodied and dry			<b>£23.95</b>
<b>Peperosso</b> <i>Calabria, Italy</i> (ABV 12.5%) A striking Calabrian red, blending Merlot and Magliocco grapes, with hints of cherry, blackcurrant and raspberry; perfect with fiery chilli spices			<b>£25.75</b>

### WHITE

	175ml	250ml	750ml
<b>Grillo Chardonnay</b> <i>Sicily, Italy</i> (ABV 13%) Fresh and fruity, an easy-drinking medium-bodied white with peach and a hint of citrus	<b>£4.95</b>	<b>£6.25</b>	<b>£16.95</b>
<b>Soave</b> <i>Veneto, Italy</i> (ABV 12%) Typically light and delicate with a soft straw colour and gentle almond notes	<b>£5.45</b>	<b>£6.75</b>	<b>£18.45</b>
<b>Pinot Grigio</b> <i>Veneto, Italy</i> (ABV 12%) A subtle wine: light and lemony with a fruity bouquet and refreshing acidity	<b>£5.95</b>	<b>£7.75</b>	<b>£21.25</b>
<b>Sauvignon Blanc</b> <i>Marlborough, NZ</i> (ABV 12.5%) From the award-winning Yealands winery, a delicious and elegant wine balanced by a flinty minerality	<b>£6.75</b>	<b>£8.75</b>	<b>£23.95</b>
<b>Chardonnay Middelvlei</b> <i>Stellenbosch, South Africa</i> (ABV 14%) A strikingly different chardonnay, unoaked, with hints of tropical fruit and a touch of spice	<b>£6.95</b>	<b>£8.95</b>	<b>£24.45</b>
<b>Gavi di Gavi D.O.C.G</b> <i>Piedmont, Italy</i> (ABV 12%) Light and delicate flavours of pear and apple, with a pale gold colour and a fresh mineral finish			<b>£25.75</b>

### PROSECCO

	125ml	750ml
<b>Prosecco</b> <i>Veneto, Italy</i> (ABV 11%) The Italian classic. Apple and fresh cream flavours, our Prosecco is a dry and light fizz with a hint of minerality	<b>£5.25</b>	<b>£25.25</b>
<b>Prosecco D.O.C.G</b> <i>Veneto, Italy</i> (ABV 11%) Top quality Prosecco with fruity scents of pear and apple combined with aromatic citrus notes		<b>£28.95</b>

### ROSÉ

	175ml	250ml	750ml
<b>Pinot Grigio Blush</b> <i>Veneto, Italy</i> (ABV 12%) A unique wine with a pale copper colour. Delicate, crisp and refreshing	<b>£5.95</b>	<b>£7.75</b>	<b>£20.95</b>
<b>Cava Rosado</b> <i>Catalonia, Spain</i> (ABV 11.5%) A sparkling pink Cava with vibrant redcurrant colour packed full of red berry flavours		<b>£5.25</b>	<b>£25.25</b>

All of our wines by the glass are also available in 125ml for 50p less than the equivalent 175ml price

### SHARE YOUR MEMORABLE MOMENTS WITH US

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 /pizzaexpress  pizzaexpress.com  
 @pizzaexpressuk

 Suitable for vegetarians.

 Contains nuts or nut oils. Although dishes without this symbol are made without nuts, there is a possibility that traces of nuts may still be found in them. Please also watch out for stray olive stones.

 The GF symbol refers to gluten-free dishes made with appropriate measures in place to avoid contamination with gluten as accredited by Coeliac UK.

Our dishes are made fresh to order and if needed we do hold more detailed allergen information; please ask a member of the team. Unfortunately it is not possible for us to guarantee our busy kitchens are 100% allergen/contamination free.

**Calorie Information** If you would like to know how many calories are in each dish, our full nutritional are available online.

All our prices include VAT (Jersey GST) but no service charge. However, we will ask for a discretionary 12.5% service charge on all Jazz room tables. Whether you include it or not is entirely up to you. We no longer accept cheques.

D.O.C.G (Denominazione di Origine Controllata e Garantita) is the highest classification for Italian wines. It denotes controlled (controllata) production methods and guaranteed (garantita) wine quality.

The ABV% on alcoholic drinks are correct at time of printing this menu, however may be subject to change. Please speak with your waiter for more details.

D.O.P. certification (Denominazione di Origine Protetta) is a Protected Designation of Origin. Products are guaranteed to be made in protected zones designated by the Italian government and made according to strict procedures and standards.

**Veneziana Fund:** The policy of the trustees of the Veneziana Fund (registered charity number 262146) is to give 50% of net receipts to Venice in Peril and the remaining 50% towards the restoration, repair and maintenance of buildings constructed in the UK prior to 1750. Set up by PizzaExpress founder, Peter Boizot, the fund has raised over £2 million.

**Macmillan Cancer Support:** For every Padana pizza sold, a discretionary donation of 25p plus VAT will be paid to Macmillan Cancer Support\* a registered charity in England & Wales (261017), in Scotland (SC039907) and in the Isle of Man (604). \*Paid to Macmillan Cancer Support Trading Limited a wholly owned subsidiary of Macmillan Cancer Support to which it gives all of its taxable profits. Macmillan Cancer Support provides emotional, financial, medical and practical support for people affected by cancer. For more information, visit [www.macmillan.org.uk](http://www.macmillan.org.uk)

Head Office: PizzaExpress, Hunton House, Highbridge Estate, Oxford Road, Uxbridge, UB8 1LS

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# THE MAGIC STARTS WHEN YOU ORDER



What makes our pizzas so special? Each and every one is individually handcrafted, just for you, by our passionate pizzaiolos. All freshly stretched and tossed before your eyes, in our open kitchen. Only the best ingredients will do here. Our pizzaiolos prepare them with pride, dicing and drizzling to make your perfect pizza, your way. More peppers? Sure thing. Hold the anchovies? No worries. Just care, craft and quality - from order to oven.

## PIZZAEXPRESS